



MARGOT BITES

DEVEILED EGGS- 16

Spinach farce, bacon lardon, pearl onions, piment d’Espelette (DF, GF)

HOUSE FRITES - 12

Served with Dijon and house aioli (V)
with truffle oil & parmesan cheese +5

CRAB & SHRIMP TOAST - 28

Sourdough Bread, Gulf Shrimp, Spicy Crab Salad, Avocado Puree (DF)

FARM FRESH CRUDITÉ - 16

Seasonal vegetables, tahini and roasted garlic hummus (V, DF, GF)

TUNA TARTARE - 26

Fresh yellowfin tuna, cucumber, house made chili, edamame (GF)

POTATO CHIPS & DIP - 12

Russet Idaho potato chips, French onion dip, burnt onion ash (VG)

CHICKEN WINGS - 22

Choice of sauce, buffalo, barbecue
or Atlanta lemon pepper
served with vegetable crudité & ranch

CHEESE & CHARCUTERIE

Chef’s selection of three cheeses and two meats accompanied by
Lavosh, Grissini, Honeycomb, Dried fruit & Nuts
Small Board - 24 Large Board - 48

BAR MARGOT

CLASSIC CAESAR

18

Hearts of romaine, parmesan cheese, focaccia croutons
anchovies, Caesar dressing
*Add grilled chicken +16 or grilled shrimp +18
or Atlantic salmon +18*

CHICKEN PAILLARD

28

Braised cabbage, roasted garlic chicken jus (GF, DF)

PESTO TAGLIATELLE

25

*Sundried Tomato, Kalamata Olive, Sunflower and
Arugula Pesto (VG)
Add grilled chicken +16 or grilled shrimp +18
or Atlantic salmon +18*

MARGOT BURGER

28

Double patty, American cheese, bacon, lettuce, tomato
charred red onions, pickles, Dijonnaise sauce

CRISPY COD SANDWICH

25

Brioche Bun, Shredded Lettuce, Capers, Pickles, Aioli

STEAK FRITES

35

7 oz flat iron, house frites, sauce Périgueux
with Prime NY Strip 12oz +33

DESSERTS

CRÈME BRÛLÉE

Madagascar vanilla, fresh berries (GF)
16

MOUSSE AU CHOCOLAT

72% Araguani, whipped cream (GF)
14

COCONUT PANNA COTTA

Passion fruit, mango, exotic cremeux (V)
16

BABA AU RHUM

Diplomatico rum, vanilla chantilly cream
18
Add Diplomático Ambassador Rum +20

REGIONAL, LOCAL, SUSTAINABLE

*Bar Margot proudly supports our local farmers,
producers & coffee roaster*

Brasstown Beef, Choate Family Farms, Tucker Farms, Ula Farms,
Banner Butter, Capella cheese, New Realm Brewing & Rev Coffee

*We do not recommend raw food for take away service. All seafood
items are certified sustainable. Consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.
Please note that there will be a 20% automatic gratuity added to
parties of 6 guests or more.*